

## Blancmange (Modern)

*1 qt. milk*

*1 oz. of gelatin soaked in 1 cup of milk for 1 hour*

*3 eggs, separated and beaten*

*3/4 cup sugar*

*2 tsp. vanilla*

Heat milk to a boil, pour in gelatin and milk, and stir until dissolved. Add sugar to beaten egg yolks. Stir until smooth. Pour in the scalded milk slowly, stirring constantly as you do. Return to heat and warm gently, stirring until it almost boils. Remove from heat. Turn into a bowl and whip in the beaten egg whites with the vanilla. Pour into molds and chill. Serves 6 to 8.

